Blue Goose Cake — Chocolate

Blue goose cake

(from the "Limestone Cookbook")

1 cup water
3 squares unsweetened chocolate (or ¾ cup baking cocoa)
¼ pound margarine
2 teaspoons instant coffee
2 cups flour
2 cups sugar
2 teaspoons baking soda
½ pint sour cream
2 eggs
2 teaspoons vanilla

Melt chocolate (or cocoa), margarine and instant coffee in 1 cup boiling water. Pour hot mixture over dry ingredients.

Add sour cream, eggs and vanilla. Bake in a greased tube pan at 325 to 350 degrees for 50-60 minutes, or in 8 or 9-inch layer pans at 350 degrees for 40-50 minues.